

Best Butter Cookies

1/2 lb. real butter = 2 sticks

1/2 lb. parkay or imperial margarine = 2 sticks

Mix together well in a large bowl

Add:

2 cups sugar

4 cups flour

1 tsp. baking soda

Mix all ingredients together and roll into long logs about (1 1/2 to 2 inches) in diameter....wrap logs in saran wrap and refrigerate for atleast 1 hour to set up...or freeze until ready to use...slice into nice size round circles...Place cookies on parchment paper on a

cookie sheet and press your thumb into
middle or use
the end of a butter knife for imprint and add
if you
desire...

Raspberry jam or jelly, apricot jam,
blackberry jam, lemon filling
chocolate filling or simply plain....

Bake on 350 degrees for about 10-12
minutes